

# ALBERTA OUTLOOK

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## 626-Foot Husky Tower Opens

Dining at dizzy heights isn't just an off-shoot of modern air travel where only a few people can enjoy the luxury of gracious dining high in the sky.

The Husky Tower, Alberta's newest and most unique restaurant, offers this and a good deal more as it opens to the public.

Calgary's Husky Tower is a concrete shaft climbing 626 feet into the sky, topped by a revolving restaurant and an observation deck. Its main attractions are superb cuisine and a breathtaking view of southern Alberta for more than 50 miles in all directions. The dining room, which rotates once every hour, seats 200 and offers a long lasting panoramic view of the city, prairie, foothills and mountains.

Above is an observation deck for 250 sight-seers, a cocktail lounge seating 75, a coffee shop seating 24 and a mezzanine skybubble. At the base of the tower are ticket and elevator lobbies, offices, service and storage areas.

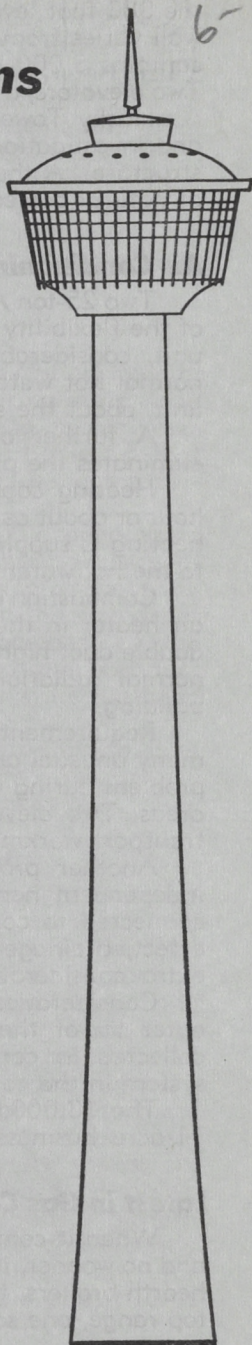
Construction began Feb. 19, 1967. Even at such an early stage it was easy to tell from the plans that something very special was on the way.

### **Natural Gas Line 600 Feet High Serves 14 Appliances**

The tower has the "tallest" natural gas line in Calgary. A 2-inch welded steel houseline extends through the tower core to the mechanical area at the 600 foot level.

It boasts the latest up-to-date equipment including 14 natural gas appliances to ensure maximum comfort, convenience and enjoyment throughout.

Hot water, heating and air-conditioning are supplied by six units including two hot water boilers, two absorption chiller units, a steam generator and a combustion air duct heater. The kitchen boasts eight gas appliances including two open hearth broilers, two roasting and bake ovens, one fry top range, one open top range, one salamander broiler and a deep fat fryer.





The unusual height and design of the structure presented many problems of planning, construction and storage. To begin with a suitable base was necessary to support the 600-foot column of concrete and steel, plus the four-storey building on top. A foundation was built 94 feet in diameter by 20 feet thick and contains 2,800 cubic yards of concrete and 90 tons of reinforced steel.

The shaft is 66 feet in diameter at the base, reducing to 31 feet at the 380 foot level and increasing to 32 feet at the top. Thickness of the wall varies from 18 inches at the base to 24 inches at the top. The shaft contains 3,000 cubic feet of concrete and 320 tons of structural steel. Two elevators, a stair well and utility services are in the centre of the shaft.

Husky Tower didn't just happen. It took many months of planning and investigation to determine the equipment best suited for this unique structure. A thorough review of other space needles led to the selection of natural gas equipment where compactness and flexibility are essential.

### ***Air Conditioning Provided by Gas Equipment***

Two 25-ton Arkla absorption chiller-heater units were selected because of the flexibility offered by this type of heating-cooling system. With this unit, considerable space saving is realized because the functions of a normal hot water boiler and water chiller are incorporated into a single unit, about the same size as a normal boiler.

A further advantage is the absence of rotating machinery which eliminates the problems of vibrations.

Heating capacity of the two absorption units is 1,200,000 BTUs an hour or about as much as is required to heat 10 normal homes. Additional heating is supplied by a smaller 210,000 BTU per hour boiler connected to the hot water radiation units around the circumference of the building.

Combustion air for the gas-fired equipment is pre-heated by a make-up air heater in the combustion air inlets. The air-conditioning system is a double duct high velocity system with diffusers in the ceiling. In addition normal radiation units are located around the outer periphery of the building.

Requirements for the mechanical design and construction presented many unusual and complex problems. Storage, for example, was a major problem during construction because of the limited space in the working areas. Two elevator shafts and an outside lift were constantly used to transport workmen and material from ground level to the working areas.

Another problem was the wide separation of structures requiring independent heating, air-conditioning and fire protection systems being connected to common plumbing and water supplies. Stack or chimney effect, drainage and water supply were other major problems requiring extra consideration.

Consideration was also given to the problems of icicles forming on the outer lip of the tower and falling 626 feet. Water from the roof is collected in concealed gutters and drained into the central drainage system in the core.

The \$3,000,000 Husky Tower is the first project completed on the 11-acre business and social complex known as Palliser Square.

### ***Latest in Gas Cooking Equipment Installed in Tower***

When it comes to preparing food Husky Tower is among the leaders, and no wonder, it has eight natural gas appliances. Included are two open hearth broilers, two roasting and bake ovens, one fry top range, one open top range, one salamander broiler, and a deep fat fryer.



Elegant food is prepared in the compact kitchen on the main dining floor with two make-up kitchens on the observation deck and on the mezzanine. Food is stored in a walk-in freezer at the top, the only one so located in the world. A make-up kitchen is next to the snack bar and small banquet area.

Not only does the Husky Tower boast the latest in design and equipment, it also displays a modern decor. Beginning in the lobby on the main floor is a skillful presentation of Rundle Rock and modern furnishings. At the top, the decor is continued into the dining area with lavishly panelled East Indian rosewood, one of the most expensive panelling used. This installation is regarded as the largest in Western Canada.

Husky Tower's mile-high panoramic view is the main theme and great care has been taken not to distract from it. Sloping windows and tinted glass ensure maximum visibility and comfort with no interference from blinds or curtains. To accentuate the top-of-the-world theme, the dome ceiling is colored deep blue with dozens of planets and stars twinkling down. The stars are star-shaped lights and the planets are port holes in the dome.

### **60 to 100 People on Tower Staff**

Operating the Husky Tower is the responsibility of Don Cutler, general manager, who is in charge of all operations, including hiring staff, food sales, escalation, souvenir sales, etc. Mr. Cutler has had many years experience in the restaurant business. For nearly 20 years he was a chef with the Canadian Pacific hotels and in the last few years he was supervisory chef for Canadian Pacific.

Total staff for the Husky Tower will vary from 60 to 100 depending on the season. It is expected that June, July and August will be the busy season. The kitchen staff numbers 20 to 25, while the waiters total about 20.

Personnel handling food and beverages are drawn from the restaurant industry throughout the world. For example, senior members of the kitchen staff are from Montreal, Switzerland, Puerto Rico and Scotland. The maitre d' was previously with Canadian Pacific hotels while the head chef is from a local golf and country club.

Bold and dynamic, the Husky Tower has made a successful bid to meet the demands and imagination of local citizens and visitors alike.

For sky-high dining at its best, Husky Tower is the place to go.

### **Chateau Lacombe Boasts First Revolving Restaurant**

The first revolving restaurant to hit Alberta's skyline was installed in the new Chateau Lacombe in Edmonton.

Completed in 1967, Chateau Lacombe is a 24-storey cliff-side hotel with a unique 18-sided tower. Crowning the tower is a spectacular revolving restaurant called La Ronde. The room rotates slowly and silently one revolution every hour, unveiling a breathtaking panoramic view of the city and the North Saskatchewan river 340 feet below.

Vital to the successful operations of Chateau Lacombe is the elaborate kitchen on the main floor capable of producing 1500 meals at one time. No less than 26 direct fired and gas generated steam appliances are used. Strategically located in the flow pattern are six ranges, six fryers, six broilers, two double deck ovens, four coffee urns, and two hot food tables.

Also important to efficient operations of the kitchen is the flow pattern where storage, cutting, preparing, and cooking areas are conveniently located so the operators will do less walking and have more time for preparing food. Storage includes four walk-in refrigerators and a large deep freezer.



Space heating is provided by three furnaces in the basement, two fire-tube marine type boilers on the second floor, 12 duct furnaces in the pent-house and a make-up air unit in the main kitchen. Water heating is supplied from the boilers.

Chateau Lacombe offers many unique features. Rising 250 feet from the plaza on Edmonton's busy 101 Street, its 18-sided tower sits on an 11-level parking structure with stalls for 750 automobiles tucked away into the side of a hill. On top is the restaurant which rotates around a central core containing five high speed elevators and a mechanical shaft.

The hotel has 330 guest rooms, seven dining rooms and three kitchens. Food services are located in three areas. The main kitchen on the ground floor serves the huge banquet room and two nearby large banquet rooms. Another serves the banquet rooms on the 22nd and 23rd floors and another serves the revolving restaurant. All three use natural gas equipment which was selected for speed, versatility and low operating and maintenance costs.

The main floor lobby, shopping mall and assembly areas outside the beautiful banquet room, form a long vista inside the structure which is decorated in an informal Louis XV style. The decor is designed to be warm and inviting. A distinctive pillar in the centre of the lobby is tiled with mirrors for a dazzling effect.

### **Main Banquet Room Seats 900 Guests**

The largest banquet room is the elegant Alberta Room capable of seating 900 guests. Located at the end of the mall, it has a 16-foot ceiling and mirrored walls. It can be divided into three separate rooms by folding doors.

The main dining room, Chevalier Grill, is located at the other end of the mall next to the tower and will accommodate 130. Colorful banners and wine racks lend an atmosphere of warmth and good living. Special features are the salad bar and wine displays. From fast morning breakfasts to late lingering dinners the Chevalier Grill satisfies every taste with delightful cuisine and gracious service.

Adjacent to this is the Garrison Lounge, seating 90 guests, which specializes in fast businessmen's luncheons. It has a masculine theme with authentic decorations and replicas of the early era of the North West Mounted Police. The room features leather and walnut furniture and panelling.

The entire third floor is divided into three private meeting and dining rooms. Strathcona, McDougall and Beaver rooms will accommodate 325.

Good service, elegant food and gracious living – that's what Chateau Lacombe offers.

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